



Adults: €36.00 per person | Children: (6-12 years) €18.00 per child
Children under 5 years of age eat free with every 1 paying adult | Free Parking

SAMPLE MENU

ANTIPASTI

A display of freshly prepared antipasto, seafood corner, selection of sushi, mussels, prawns, shellfish, salumeria platters, Parma ham, salami picante, tapas, goats cheese, Maltese specialties, classic and oriental salads, combined salads, natural salads, rucola, cherry tomatoes, oils and dressings

SUSHI STATION

Rolls including salmon, assorted fish, spicy, assorted vegetable, Soy, ginger, wasabi

BAKER'S CORNER

A selection of fresh bread from our bakery

SOUP

Sweet Potato and Carrot Soup thyme focaccia

PASTA AND RICE

Farfalle mussels and basil sauce

Italian Lasagna layered pasta, rich beef ragout tomato salsa, ricotta, and cream

Jambalaya 'American Creole' a rich seafood, American Creole, vegetables and smoked spicy sausage

FISH PLATTERS

Grilled Swordfish basil, garlic, lemon & olive oil

Salmon paprika dusted grilled lemon

Perch cooked in seafood liquor

Grilled Prawns salsa verde

CARVING STATION

Roast Argentinian Rib Eye three mushroom creamed sauce, red wine jus

SATURDAY GRILL'S STATION

Beef Medallion marinated with Dijon mustard, rosemary and dark beer

Pork Ribs tangy rub, glazed honey, smokey flavours

Grilled Chicken Thighs lemon pepper marinade

VEGETARIAN DISHES

Broad Bean Quiche

Patatas Bravas

Vegetable Tortilla

ASIAN STATION

Chicken satay, cashew nuts, basmati rice

Beef Green Curry stir fry, bamboo shoots and leeks

Crispy Pork sweet chilli and capsicum

Vegetable Spring Rolls sweet chilli dip

Egg Fried Rice sesame oil

Vegetable Noodles plum sauce

SALUMERIE AND CHEESE BOTTEGA

A selection of Italian salumi platters, cheese board selection, accompanied with tapenade, hummus, baba ghanoush, local dips, fresh grapes, nuts and dried fruits, vegetable crudites

FROM THE PASTRY COUNTER

Indulge in a selection of pastries, chocolate Sacher, Opera gateau, forest berry cheesecake, Tiramisu, pistachio profiteroles, mango tarts, pear tranche, Cassata ricotta di pecora, fruit bowls, forest berry coulis, cream, chocolate sauce

We treat food allergies seriously. Every effort is made to instruct our staff regarding the potential severity of food allergies. Therefore, please inform your server which food cannot be consumed if you have any food allergies.